## **PATENT**

## IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

pplicant:

**DOMINGUES ET AL** 

Serial No.:

10/771,859

Filed:

**FEBRUARY 3, 2004** 

For:

FOOD PRODUCTS WITH

BIOCONTROL

PRESERVATION AND

**METHOD** 

Examiner:

Unknown

Group Art: 1761

Docket No.: PIL0009/US/2

Commissioner for Patents P.O. Box 1450 Alexandria, VA 22313

I CERTIFY THAT ON JULY 1, 2004, THIS CORRESPONDENCE IS BEING DEPOSITED WITH THE U.S. POSTAL SERVICE AS FIRST CLASS MAIL IN AN ENVELOPE ADDRESSED TO THE COMMISSIONER FOR PATENTS, P.O. BOX

1450, ALEXANDRIA, VA 22313-1450.

## INFORMATION DISCLOSURE STATEMENT

Dear Sir:

The documents listed on the enclosed Form PTO-1449 are presented pursuant to Applicant's duty of disclosure under 37 C.F.R. 1.56.

It is Applicant's understanding that for applications filed after June 30, 2003, the requirement under 37 C.F.R. § 1.98 (a)(2)(i), that a copy of each cited U.S. patents and/or U.S. patent applications be provided, has been waived. Thus, the application having been filed after June 30, 2003, only copies of the non-U.S. patent references and other documents (if any) are provided herewith. The Examiner is requested to indicate consideration of each reference by initialing in the appropriate box for each reference, and returning an initialed copy with the next Official Action.

This Information Disclosure Statement is filed pursuant to 37 C.F.R. § 1.56 to bring to the Examiner's attention those references which may be material to the Examiner for examination of this case. However, the citation of the above references in this Information Disclosure Statement is not intended to constitute an admission that any patent or other reference referred to herein is "prior art" for this invention. In this regard, Applicants expressly reserve the right to contest that any of the references constitute "prior art."

No fee is believed to be necessary for the consideration of this Information Disclosure Statement since it is being filed before the receipt of an Office Action on the merits. In case the papers cross in the mail, it is requested that consideration of this Information Disclosure

Statement be given under 37 C.F.R. § 1.97 (c)(2). If any fee is required, please charge our

Deposit Account No. 50-1775 and notify us of the same.

Respectfully/Sulyny

Dated: July 1, 2004

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Applicant	Form PTO-1449 U.S. Department of Commerce Patent & Trademark Office								cket No. /US/2	Serial No. 10/771,859			
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